Raindancer STEAK HOUSE EST 1975 WEST PALM BEACH, FL.

APPETIZERS

JUMBO SHRIMP COCKTAIL *(5) Spicy Cocktail Sauce 24*
CRISPY CALAMARI *Served with Tomato Sauce 21*
LOBSTER "TAIL" MAC AND CHEESE Cavatappi *Pasta, 4 Cheese Sauce 27*
COLOSSAL LUMP CRAB COCKTAIL *Mustard Sauce per MP*
ESCARGOT with PUFF PASTRY *Traditional Garlic Butter Sauce 21*
THICK-CUT BACON *Black Pepper, Maple Glace 19*
CRISPY BRUSSEL SPROUTS *Remoulade Sauce 16*
NOLA SHRIMP *Creamy Cajun Sauce, Herb Crostini 25*
CRAB CAKE *Florida Roasted-Corn, Remoulade Sauce 24*

SOUPS & SALADS

LOBSTER BISQUE *15* ***FRENCH ONION AU GRATIN*** *14* ***SOUP OF THE DAY*** *9*
CAESAR *Shaved Parmesan, Herb Croutons, Anchovy 14 with Chicken 25*
RD HOUSE SALAD *Choice of Dressing 12*
ICEBERG WEDGE *Blue Cheese Dressing, Tomato, Maple Bacon, Crumble Blue Cheese 14*
GORGONZOLA *Mixed Greens, Tomatoes, Onions, Cajun Crispy Onions, Olive Oil Vinaigrette 14 with Sliced Steak 29*
FRESH MOZZARELLA HEIRLOOM TOMATO *Extra Virgin Olive Oil, Aged Balsamic, Fresh Basil 14*

RAINDANCER STEAKS

Steak Entrees Include House Salad and Choice of Potato; ***Baked Potato, Baked Sweet potato or Roasted-Garlic Mashed***
Serving Certified U.S.D.A. dry & wet aged in-house "21-28 days" Prime Cut and Premium Angus® Midwestern Beef.

UPGRADE*, WEDGE, CAESAR OR GORGONZOLA SALAD TO ACCOMPANY YOUR ENTRÉE 9*

FILET MIGNON 9oz *The Most Tender, Center Barrel Cut Tenderloin 63*
NEW YORK STRIP 14oz *Boneless, Full-bodied, Center Cut from the Short Loin 62*
HANGER STEAK 10oz *Deeply Flavorful, Butchers Choice 49*
DELMONICO 14oz *Flavorful, Heavily Marbled, Thick Cut from the Ribeye Dry-Aged 21-28 Days 62*
BONE-IN FILET MIGNON 16oz *incredibly tender bone-in cut, aged to the peak flavor 89*
BONE-IN NEW YORK STRIP 20oz *Full-bodied, Center Cut from the Short Loin Dry-Aged 21-28 Days 69*
COWBOY RIBEYE 24oz *A Huge Bone-In Version Flavorful & Heavily Marbled Dry-Aged 21-28 Days 78*
PORTERHOUSE 24oz *A Rich Flavor of a Strip with the Tenderness of a Filet Dry-Aged 21-28 Days 75*

ADD ONS

Béarnaise Sauce	6	***Blue Cheese Crust***	7	***Au Poivre***	8	***Baked Stuffed Shrimp*** *(3)*	22
Maine Lobster Tail	***M/P***	***Oscar Style***	20			***Grilled Shrimp*** *(4)*	20

~BROILING INSTRUCTIONS~

Pittsburgh Heavily Charred Exterior
Rare Red, Cool Center
Medium Rare Red, Warm Center
Medium Pink, Hot Center
Medium Well Slightly Pink, Hot Center
Well Cooked Thoroughly

STEAK HOUSE CLASSICS

WEDGE, CAESAR, GORGONZOLA or HOUSE SALAD TO ACCOMPANY YOUR ENTRÉE 9

ATLANTIC SALMON *Pan-Seared, Garlic Mashed Potatoes, Seasonal Vegetables, Maitre d' Butter 39*
TWIN MAINE LOBSTER *Two 6oz Lobster Tails, Drawn Butter, Choice of Potato per M/P*
BAKED STUFFED SHRIMP *Six Jumbo Shrimp, Crab Stuffed, Béarnaise Sauce, Choice of Potato 42*
SHRIMP SCAMPI LINGUINI *Seven Jumbo Shrimp, Tossed with Linguini 40*
CRAB CAKES *Florida Roasted-Corn, Remoulade Sauce, Choice of Potato 44*
RACK of LAMB *Grilled Lolli-Pop Chops, Baby Carrots, Zucchini, Roasted Fingerling Potatoes, Mint-Chimichurri 54*
FILET MIGNON AND LOBSTER TAIL *6 oz Filet, 6 oz Lobster Tail, Drawn Butter, Choice of Potato 79*
DOUBLE CUT PORK CHOP 20oz *Apple Chutney, Sweet Potato Mashed, Braised Red Cabbage 39*
PAN-ROASTED CHICKEN BREAST *Mushrooms, Grape Heirloom Tomatoes, Brussel Sprouts, Demi Glace, Mashed Potatoes 34*
TOURNEDOS & SHRIMP *Two 4-5oz Filet Mignon, Three Grilled Shrimp, Asparagus, Béarnaise, Choice of Potato 52*
FILET MIGNON TIPS AU POIVRE *Roasted-Garlic Mashed Potatoes, Puff Pastry 36*
CHOPPED STEAK 14oz *Aged Sirloin "House Blend", Garlic Mashed Potatoes, Mushrooms-Demi Glace 32*
CHEESE BURGER 9oz *"House Blend", Lettuce, Tomato, Onion, Brioche Roll, Hand Cut Fries 26*
NY STEAK SANDWICH *Aged, Sliced New York Strip, Balsamic-Mushrooms-Onions, Gruyere, Ciabatta Bread, Hand Cut Fries 29*

SIDES *TO SHARE 12 each*

Sautéed Button Mushrooms ***Lyonnaise Fingerling Potatoes*** ***Hand Battered Onion Rings*** ***Cauliflower Au Gratin*** ***Sautéed Spinach***
Parmesan Hand-Cut Fries ***Asparagus Grilled or Steamed*** ***Creamed Spinach*** ***Broccoli & Olive Oil*** ***Creamed Corn*** ***Sautéed Onions***

Entrée Sharing Charge: $12 **PROPER ATTIRE REQUIRED. Gentlemen, Please REMOVE HATS AND CAPS. WE SINCERELY APPRECIATE YOUR BUSINESS**

Please MAKE US AWARE OF ANY FOOD ALLERGIES. *CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may Increase your risk of food borne illness, especially if you have certain medical conditions. Select menu items may be served at less than fully-cooked temperatures based on preference. 10/26